



- Gold Plated -

Our experienced consultants and trained culinary team will assist you in planning and executing your special event. From intimate to grand, lavish to informal, we can create the perfect menu, decor and ambiance for your special event.

Let us show you why we are "A STEP ABOVE THE REST!"



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Plated meals include one salad selection, two side dishes, one entrée selection, iced tea, & coffee. Served on house china. Double entrée selection available for additional cost.

Salads (select one)

- Spinach Salad sliced red onions, bacon, eggs, tomatoes, and pomegranate vinaigrette
- Crisp Romaine tomatoes, gorgonzola, toasted pine nuts, and sun-dried tomato vinaigrette
- Mixed Baby Greens sliced pears, caramelized walnuts, tomatoes, and champagne vinaigrette
- Caesar Salad w. parmesan croutons, vine ripe tomatoes, and a creamy garlic parmesan dressing
- Tuscan Spinach Salad white beans, olives, sun-dried tomatoes, feta cheese and balsamic vinaigrette
- Mesclun Mix fresh mozzarella, tomatoes, artichokes, and a basil vinaigrette
- Spanish Caesar roasted pepitas, cotija cheese, tortilla strips and creamy cilantro dressing
- Southwestern Spinach Salad grilled corn, fire roasted peppers, and a citrus cilantro vinaigrette

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Main Course

Chicken

- Chicken Breast artichoke hearts, sun-dried tomatoes, & basil cream sauce
- Spiced Rubbed Chicken Breast roasted lemon & shallot sauce
- Grilled Chicken Pilliards oranges & slivered almonds in a grand marnier sauce
- Chicken Picatta lemon, butter, capers in a white wine sauce
- Chicken Marsala onions & mushrooms sautéed w. marsala wine, & thyme
- Chicken Scallopini mushrooms, artichokes, capers, & prosciutto & lemon butter sauce
- Fiesta Chicken w. fire roasted tomatoes & tequila lime sauce
- Braised Chicken Provencal w. tomatoes, olives, & basil jus
- Roasted Chicken w. forest mushroom pan sauce
- Curry Chicken Tikka Masala w. aromatic Indian spices and cream
- Mediterranean Chicken w. tomato, olive, & feta relish
- Miso Chicken w. roasted corn & edamame garni
- Stuffed Chicken w. fennel, garlic, & orange beurre blanc



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Beef

- Harissa-cruste d Tri Tip w. tomato jus
- Wood Smoked Tri Tip sicilian herb demi
- Tri Tip Au Poivre w. cognac reduction and cream
- Rosemary Rubbed Tri Tip roasted w. garlic demi-glace
- Pepper Crusted Tri Tip in a brandy reduction
- Roasted Tri Tip w. roasted Anaheim chili's in a rich espagnole sauce
- Sirloin Roast w. sun dried tomato & roasted pepper relish

Pork

- Roasted Pork Loin w/pears & dried apricots in a port wine sauce
- Cumin Rubbed Pork Loin w. papaya & cilantro salsa
- Braised Coca Cola Pork Pot Roast w. vegetable mirepoix

Seafood

- Grilled Mahi Mahi w/a cilantro mango chutney
- Grilled Red Rock Fish w. black olives, capers, & tomatoes in a pinot grigio lemon sauce
- Mexican Dorado w. grilled corn, avocado salsa, & passion fruit glaze
- Salmon w. sweet chili glazed with shrimp cracker crust
- Grilled Salmon Vera Cruz w. lemon & thyme scented roasted sweet pepper salsa



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Side Dishes (select two)

- Roasted Garlic Mashed Potatoes
- Mashed Potatoes
- Scalloped Potatoes
- Roasted Tomato Pilaf
- Glazed Carrots
- Vegetable Medley
- Indian Vegetable Jalfrezi
- Basil and Parmesan Whipped Potatoes
- Rosemary Roasted Red Potatoes
- Penne Puttanesca
- Tagliatelle w. chestnuts, pancetta, & sage
- Herb Rice Pilaf
- Green Beans Amandine
- Spanish Rice
- Jasmine Rice w. fresh cilantro
- Brown Rice w. forest mushrooms

Breads & Such (select one)

- Assorted Freshly Baked Dinner Rolls
- Freshly Baked Rosemary & Parmesan Rolls
- Garlic Bread Sticks
- Rustic Sliced Breads
- Sourdough Rolls

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